

IN THE CLAIMS

Please amend the claims as follows:

1. A method of glyccating a protein comprising the following steps:

combining a quantity of one of a reducing sugar and a reducing polysaccharide with the protein in a solution lyophilizing the solution to produce a lyophilized sample;

placing said lyophilized sample under vacuum;

heating said lyophilized sample under vacuum.

2. A method according to claim 1 further comprising the step of reducing the glyccated protein with one of sodium borohydride and cyanoborohydride and alkyl amino borane.

3. A method according to claim 1 wherein the sample is heated at a temperature in the range of about 40°C to about 150°C.

4. A method according to claim 1 wherein the reducing sugar is heated from 1 to 48 hours.

5. A method according to claim 1 wherein the reducing sugar is selected from the group consisting of 1 to 50 sugar units.

6. A method according to claim 1 wherein the protein is lyophilized from a solution in the range of pH 2 to pH 12.

7. (cancelled)

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